

**STATE OF NEW JERSEY**PURCHASE BUREAU  
33 WEST STATE ST 9TH FL TRENTON, NJ 08625-0230**PROFESSIONAL CONTRACT**CONFERENCE, BANQUET, AND HOTEL  
FACILITY RENTAL STATEWIDE**NUMBER** : A75039  
**DATE** : 09/02/09  
**BUYER** : DOREICA HOLT  
**PHONE** : (609) 633-3907  
**EFFECTIVE DATE** : 09/01/09  
**EXPIRATION DATE** : 08/31/11  
**T-NUMBER** : T0364  
**CONTRACTOR** : FRUNGILLO CATERERS

PAGE: 1

FRUNGILLO CATERERS  
FOOD SERVICE INC  
90 ROUTE 46 EAST  
MOUNTAIN LAKES

NJ 07024

**VENDOR NO.** : 222123944 00  
**VENDOR PHONE** : (973)256-9380  
**FEIN/SSN** : 223616014  
**REQ AGENCY** : 822050  
PURCHASE BUREAU**AGENCY REQ NO.** :  
**PURCH REQ NO.** : 1035773  
**FISCAL YEAR** : 10  
**COMMODITY CODE** : 97165  
**SOLICITATION #** : 20123  
**BID OPEN DATE** : 03/31/09

TERM CONTRACT FROM: 09/01/09 TO: 08/31/11 ESTIMATED AMOUNT: \$ .00

1. ORDERING PERIOD: CONTRACT BEGINNING ORDERING PERIOD IS:09/01/09  
CONTRACT ENDING ORDERING PERIOD DATE IS:08/31/11
2. F.O.B. POINT: DESTINATION
3. DELIVERY DELIVERY WILL BE MADE WITHIN AS SPECIFIED ELSEWHERE UNLESS  
SPECIFIED DIFFERENTLY ON EACH LINE OR UNLESS AN ALTERNATE  
DELIVERY SCHEDULE IS INDICATED. AN ALTERNATE DELIVERY  
SCHEDULE IS ENCLOSED HEREIN: YES
4. CASH DISCOUNT TERMS: CASH DISCOUNT TERMS ARE 00.00% DAYS.
5. PERFORMANCE BOND: PERFORMANCE BOND REQUIRED: NO ; DATE REQUIRED 00/00/00  
AMOUNT \$0 ; PERCENT OF CONTRACT 0.00%
6. RETAINAGE: RETAINAGE PERCENT IS 0.00%
7. COOPERATIVE PROC: THIS CONTRACT IS AVAILABLE FOR POLITICAL SUBDIVISION USE UNDER  
THE COOPERATIVE PROCUREMENT PROGRAM NO
8. BID REFERENCE NO: YOUR BID REFERENCE NUMBER IS:
9. AWARDED LINES: YOU WERE AWARDED 1 LINES FROM THE SOLICITATION NUMBER 20123 .  
THESE LINES ARE INCLUDED AS A PART OF THIS CONTRACT.

ALL TERMS AND CONDITIONS AS A PART OF SOLICITATION NUMBER 20123 INCLUDING ANY ADDENDA  
THERETO AND ALSO INCLUDING THE BIDDER'S PROPOSAL AS ACCEPTED BY THE STATE ARE  
INCLUDED HEREIN BY REFERENCE AND MADE PART HEREOF EXCEPT AS SPECIFIED HEREINTHIS IS NOTICE OF ACCEPTANCE BY THE DIRECTOR OF THE DIVISION OF PURCHASE AND  
PROPERTY ACTING FOR AND ON BEHALF OF THE STATE OF NEW JERSEY, OF THE OFFER  
REFERENCED ABOVE BY YOUR FIRM WHOSE NAME AND ADDRESS APPEAR ABOVE.

\*\*\* ORIGINAL SIGNED \*\*\*

BUYER

DATE

FOR DIRECTOR DATE  
DIVISION OF PURCHASE AND PROPERTYUSING AGENCIES CANNOT PROCESS INVOICES FOR PAYMENT OF DELIVERED  
GOODS AND/OR SERVICES UNTIL THE PROPERLY EXECUTED BOND HAS BEEN  
RECEIVED AND ACCEPTED BY THE PURCHASE BUREAU.

PURCHASE BUREAU (FILE COPY)

PRICE SHEET		PROFESSIONAL CONTRACT			
PURCHASE BUREAU PURCHASE BUREAU STATE OF NEW JERSEY 33 WEST STATE ST 9TH FL PO BOX 230 TRENTON NJ 08625-0230		NUMBER : A75039 T-NUMBER : T0364  CONTRACTOR: FRUNGILLO CATERERS			PAGE  2
LINE NO.	COMMODITY/SERVICE DESCRIPTION	ESTIMATED QUANTITY	UNIT	UNIT PRICE OR PERCENT DISCOUNTS	EXTENDED AMT IF APPLICABLE
00001	UNLESS SPECIFIED OTHERWISE BELOW: SHIP TO: R1 STATE-WIDE ONLY  COMMODITY CODE: 971-65-015726 [REAL PROPERTY RENTAL OR LEASE]  ITEM DESCRIPTION: CONFERENCE, BANQUET, AND HOTTEL FACILITY RENTAL.  USE THIS LINE FOR ALL PURCHASE ORDER AND PAYMENT ACTIVITY FOR THIS CONTRACT. FOLLOW SELECTION PROCEDURES IN THE NOTICE OF AWARD (NOA) FOR METHOD OF ENGAGEMENT. CONFIRMATION TO CONTRACTOR IS VIA PURCHASE ORDER FOR SPECIFIC EVENT AS NOTED ON WRITTEN QUOTE. PRICES ON THE WRITTEN QUOTE CANNOT EXCEED MAXIMUM RATE BID BY CONTRACTOR & CONTAINED IN NOA. ENTER TOTAL QUOTED PRICE IN THIS LINE AS "CATALOG" PRICE WITH A NET OR ZERO DISCOUNT.	1	EACH	NET	

**BEST AND FINAL OFFER  
(BAFO)****Conference, Banquet, and Hotel Facility Rental Statewide  
09-X-20123**

Do the prices submitted in the bid proposal offer the State a discount?

☐ Yes

☒ No

If yes, indicate below the amount of the discount from the original prices charge by your facility for the services offered in the bid proposal.

☒ I will be offering a discount to the State as indicated below.

☐ I will not be offering a discount to the State

If no discount is being offered to the State please give an explanation below as to why.

10% Discount

## DATA SHEETS

### Conference, Banquet, and Hotel Facility Rental Statewide 09-X-20123

Name of Business *FRUNGILLO CATERERS*

Address

*90 ROUTE 46 EAST  
MOUNTAIN LAKES, NJ 07046*

Business Telephone Number *973 256-9380*

Business Fax Number *973 263-4143*

Contact Person *ROBERT FRUNGILLO*

Contact Direct Telephone Number *973 256-9380*

Contact Email Address (optional) *ROBERTFRUNGILLO@AOL.COM*

Geographical Location (check one) Northern ☒ Central ☐ Southern ☐

Indicate below if the facility in compliance with (check where applicable):

☒ American Disabilities Act ☒ NJ Barrier Sub Code ☒ Both

Provide the facility's cancellation policy:

*20% - 1 year out  
50% - 6 months out*

**Audio, Video Information**

Does the facility provide the audio visual equipment or does it use an outside contractor?

☒ Yes

☐ No

If no please provide the following information:

Name of audio visual supplier

Address of supplier

Supplier Telephone Number

Supplier Fax Number

Supplier Contact Person

Contact Telephone Number  
(if different from above)

Contact Email Address

Prices for all audiovisual services and equipment offer under this contract must be attached to this page (including subcontracting prices if applicable), if no prices are attached the State will assume that all audio and video is all inclusive at no extra charge to the State.

**Technical Support**

Technical support shall be provided upon request. The cost for this service shall be submitted with the bid proposal, if no cost is submitted the State will assume that technical support will be provided at no cost to the State

Year One

Year Two

50 hours

60 hours



Provide prices for meeting, conference rooms below. All prices for meeting, conference and breakout rooms must be submitted on this price sheet. Prices submitted on any other format will be non-responsive and will not be eligible for award considered. Duplicates of this sheet may be made if necessary.

- Standard meeting room rates
- Best and final Offer (BAFO)
- Discount off of original bid price submitted

10% Discount OFF List / Used w/ Original QuOTE

[illegible]

(BAFO)  
Break Out Room Rates (if applicable)

Provide prices for breakout rooms below. All prices for breakout rooms must be submitted on this price sheet. Prices submitted on any other format will be non-responsive and will not be eligible for award considered. Duplicates of this sheet may be made if necessary.

Provide below the following

- Standard break out room rates
- Best and final Offer (BAFO)
- Discount off of original bid price submitted

10% Discount

[illegible]

**(BAFO) Food Service Rates**

Provide prices for food services below. All prices for meals must be submitted on this price sheet. Prices submitted on any other format will be non-responsive and will not be eligible for award considered. Duplicates of this sheet may be made if necessary. Provide the unit pricing for all meals, or snacks etc. For example if the State is to be charged per person, per dozen, per gallon etc.

Provide below the following

- Standard food (menu) rates
- Best and final Offer (BAFO)
- Discount off of original bid price submitted

10% Discount

	Standard Rates	Year 1 Rates	BAFO or Discount	Year 2 Rates	BAFO or Discount
Meal Plan A					
Meal Plan A1					
Meal Plan B					
Meal Plan B1					
Meal Plan C					
Meal Plan C1					
Continental Breakfast					



## (BAFO)

## Food Service Rates continued

Provide prices for food services below. All prices for meals must be submitted on this price sheet. Prices submitted on any other format will be non-responsive and will not be eligible for award considered. Duplicates of this sheet may be made if necessary.

Provide below the following

- Standard food (menu) rates
- Best and final offer (BAFO)
- Discount off of original bid price submitted

	Standard Rates	Year 1 Rates	BAFO or Discount	Year 2 Rates	BAFO or Discount
Plated Breakfast					
Buffet Breakfast					
Plated Lunch					
Buffet Lunch					
Box Lunch					
Plated Dinner					
Buffet Dinner					
Evening Reception					

**(BAFO)  
Food Service Rates continued**

Provide prices for food services below. All prices for meals must be submitted on this price sheet. Prices submitted on any other format will be non-responsive and will not be eligible for award considered. Duplicates of this sheet may be made if necessary.

Provide below the following

- Standard food (menu) rates
- Best and final Offer (BAFO)
- Discount off of original bid price submitted

	Standard Rates	Year 1 Rates	BAFO or Discount	Year 2 Rates	BAFO or Discount
Snack Only					
AM Break					
PM Break					

**(BAFO)  
Exhibit Charges**

Provide exhibit charges below and if applicable the type of exhibit space provided. All charges must be submitted on this price sheet. Prices submitted on any other format will be non-responsive and will not be eligible for award considered. Duplicates of this sheet may be made if necessary.

Provide below the following

- Standard exhibit rates
- Best and final Offer (BAFO)
- Discount off of original bid price submitted

Exhibit Space	Standard Rates	Year 1 Rates	BAFO or Discount	Year 2 Rates	BAFO or Discount

## **Corporate Events and Conference Planning**

*All pricing is based on a minimum of 50 guests.*

*Pricing for fewer guests are priced upon request.*

*Room rental fees priced upon request.*

FRUNGILLO CATERERS  
90 ROUTE 46 EAST  
MOUNTAIN LAKES, NJ 07046

*Congratulations for your inquiry into...*

**The *Villa* at Mountain Lakes  
Corporate Business Center**

Complete conference planning at The *Villa* at Mountain Lakes Corporate Business Center begins with your selection of one of our newly renovated meeting or conference rooms. The *Villa* offers finely appointed rooms that can accommodate from 8 to 600 persons.

Our professional staff will assist you in determining all aspects of your corporate events including, seating arrangements, audiovisual, video conferencing or high-speed internet access needs. Next our staff will guide you in selecting from our award winning cuisine, to meet your complete catered meal or break needs.

You can rest assured that all details will be planned and executed with the expertise for which the staff at The *Villa* is known.

**The *Villa* Offers...**

**Convenience**

*Located on Route 46 in the heart of Morris County, New Jersey  
(bordering Parsippany, NJ)*

**Service**

*First class attentive personnel*

**Facility**

*Newly renovated 30,000 square foot building  
On 4 acres of landscaped grounds  
Parking to accommodate over 250 vehicles (valet parking available)  
Port Cochere for easy drop-off and pick-up and shuttles from nearby hotels  
Full theatre featuring professional stage lighting and sound*

**Amenities/Technology**

*Professionally decorated and appointed rooms  
each equipped for wireless internet and the latest in audio/visual technology.*

**Cuisine**

*Award winning cuisine and three generations of catering excellence*

**Commitment**

*The staff at The *Villa* is brought to you by The Frungillo Family  
and shares a passion for achieving client satisfaction and excellence*



## BREAKFAST

### Continental

Choice of two chilled juices  
Orange, Cranberry, Grapefruit, Apple and Tomato  
Chef's assortment of fresh baked breakfast breads, pastries and bagels  
Butter, honey and assorted jellies and preserves  
Freshly brewed regular and decaffeinated coffees  
Selection of specialty teas  
\$12.95 Per Person  
18% Service Fee, 7% Sales Tax

### Executive Breakfast Buffet

Choice of two chilled juices  
Orange, Cranberry, Grapefruit, Apple and Tomato  
Scrambled eggs garnished with fresh chives  
Chilled assorted individual yogurt  
Cereal and Granola with whole and skim milk  
Oatmeal with raisins and brown sugar  
Whole and sliced fresh fruit with a honey-cinnamon yogurt sauce  
Crisp bacon and country sausage patties  
Seasoned breakfast potatoes  
Chef's assortment of fresh baked breakfast breads, pastries and bagels  
Butter, honey and assorted jellies and preserves  
Freshly brewed regular and decaffeinated coffees  
Selection of specialty teas  
\$18.50 Per Person  
18% Service Fee, 7% Sales Tax

### Premium Breakfast Buffet

Choice of two chilled juices  
Orange, Cranberry, Grapefruit, Apple and Tomato  
Scrambled eggs garnished with fresh chives  
Chilled assorted individual yogurt  
Cereal and Granola with whole and skim milk  
Oatmeal with raisins and brown sugar  
Whole and sliced fresh fruit with a honey-cinnamon yogurt sauce  
Chef's assortment of fresh baked breakfast breads, pastries and bagels  
Butter, honey and assorted jellies and preserves  
Herb cream cheese  
Thick sliced sourdough french toast  
with maple syrup and dusted with powdered sugar  
Crisp bacon and sliced sugar cured ham  
Freshly brewed regular and decaffeinated coffees  
Selection of specialty teas  
\$24.50 Per Person  
18% Service Fee, 7% Sales Tax



## LUNCH

### Hot served luncheon

All plated hot luncheons include a choice of one of the following;  
One Soup or Salad, one Entrée and one Dessert  
Along with bread and butter, hot beverage and fountain soda.

### SOUP AND SALAD

*Please select one of the following*

*Chef's soup of the day*

Traditional Caesar salad with herbed croutons and creamy Caesar dressing  
Field greens with shaved asiago cheese, tomatoes, and cucumbers  
Spinach salad with honey-roasted pecans and Bermuda onions  
Tri Colored Salad with Balsamic Vinaigrette

### ENTREES

*please select one*

Herb Roasted Chicken Breast  
with saffron rice and seasonal vegetables  
\$25.50 Per Person

Pan Roasted Chicken Breast  
with artichoke hearts, mushrooms, herbed  
orzo and natural pan juices  
\$26.50 Per Person

Penne Pasta with rock shrimp,  
cremini mushrooms, zucchini in a tomato-  
garlic-white wine sauce  
\$27.50 Per Person

Crisp and Golden Southern Fried Chicken  
served with mashed potatoes and  
country gravy  
\$25.50 Per Person

Bowtie Pasta with grilled chicken  
breast in a cream sauce  
\$24.00 Per Person

Oven Roasted Sirloin of Beef with  
a Cabernet mushroom sauce, potatoes au  
gratin and fresh green beans  
\$28.50 Per Person

Fresh Grilled Salmon topped with citrus-  
dill butter, oven roasted potatoes  
and fresh vegetables  
\$28.00 Per Person

Herb grain mustard crusted petite filet  
mignon, sliced with whipped potatoes and  
braised vegetables  
\$32.75 Per Person

### DESSERT

Choice of Chocolate Mousse  
or Carrot Cake

18% Service Fee,  
7% Sales Tax

## LUNCHEON BUFFETS

All cold luncheon buffets are served for a minimum of 50 persons and include rolls with creamy butter, hot beverages and fountain soda.

### Deli Buffet

Select three of the following Soup or Salad starters

Chef's Soup of the day

Tri Colored Salad with Balsamic vinaigrette

Chilled tortellini salad with julienne vegetables

Field greens with shaved asiago cheese and sliced tomato

Fresh cubed fruit salad

Red skin potato salad

Traditional Caesar salad

Tomato, basil and mozzarella salad

Tuna or chicken salad

### And Including

Thinly slice deli meats and cheeses to include;

Turkey breast, pastrami, roast beef, ham

American, swiss and cheddar cheese

Macaroni and potato salad

Assorted sliced breads and kaiser rolls

Crisp lettuce and sliced tomatoes

Bermuda onions and kosher dill pickles

Mayonnaise, creamed horseradish, dijon and yellow mustard

### DESSERT

Choice of Chocolate Mousse

or Carrot Cake

\$24.50 Per Person

18% Service Fee,

7% Sales Tax

Cold Gourmet Luncheon Buffet

Decorated trays of gourmet sandwiches

*Please choose three*

Chilled grilled breast of chicken  
served on focaccio

Pecan chicken salad  
served on croissant

Deli Sandwich of  
ham, roast beef and turkey on croissant with swiss and cheddar cheeses  
tomato, leaf lettuce and sliced red onion

Tomato floured tortilla wrap  
with grilled marinated yellow, red and green peppers,  
eggplant and fresh mozzarella

Pepper crusted filet on Angus beef tenderloin  
with roasted red peppers and basil aioli

Tuna on rye and wheat breads

INCLUDING

Classic Caesar salad

Potato salad

Red beet salad

Olive, cucumber and celery marinade

DESSERT

Fresh fruit, cookies and brownies

\$26.50 Per Person  
18% Service Fee,  
7% Sales Tax

Luncheon Buffet

HOT ITEMS

Served in Gleaming Chaffing Dishes

Chicken Francese

Penne with Vodka sauce

Eggplant Rollitini

Grilled vegetables

Oven roasted potatoes

COLD PLATTER SERVINGS

Sliced ham, salami, turkey and assorted cheese

Macaroni salad

Tossed green salad

Potato salad

Cole Slaw

ALSO

Fresh fruit and cookies

Hot beverages and fountain soda

\$24.50 Per Person

18% Service Fee,

7% Sales Tax (if applicable)

**COCKTAIL RECEPTION**  
Monday through Thursday evenings  
For your two hour event

*Please select twelve*

**Hand-crafted Hors D'oeuvres**  
*Passed on decorated gleaming silver trays by your uniformed staff*

**Seared Tuna**

*With Daikon and Wasabi with Oriental Sauce*

**Stuffed Mushrooms**

*With spinach and pine nuts*

**Sesame Chicken Skewers**

*Served with honey mustard sauce*

**Stuffed Mushrooms**

*Garlic and breadcrumb herb stuffing*

**Mushroom Turnovers**

*Assorted wild mushrooms in puff pastry*

**Atlantic Salmon**

*On black bread rounds with fresh dill sauce and caviar*

**Deep Sea Scallop**

*Wrapped in sugar cured bacon*

**Chilled Alaskan Crabmeat**

*Served in cucumber cups*

**Fresh Imported Figs wrapped in Prosciutto**

*Seasonal figs wrapped with thin slices of Prosciutto di Parma  
And offered with a citrus sauce*

**Broccoli and Cheddar Turnovers**

*Served with a warm cilantro sauce*

**Maryland Crab Cakes**

*With a remoulade sauce*

**Artichoke Tempura**

*Dipped in a light batter, sautéed in Canola Oil  
And offered with a oriental dipping sauce*

**Bruschetta**

*Seasoned Mediterranean tomato, chopped with fresh basil  
And presented on French rounds*

**California Rolls**

*Fresh rolled sushi and rice with an oriental dipping sauce*

**Roasted Rare Tenderloin of Beef**

*On crusty bread slices with a butter mushroom sauce  
Or horseradish cream sauce*



**Tenderloin of Beef Teriyaki Skewer**

*Grilled with a light teriyaki sauce*

**Empanada**

*Spicy beef filled cornbread pockets*

**Chicken Sate'**

*With peanut dipping sauce*

**Macadamia Chicken Skewers**

*Rolled in toasted macadamia nuts*

**Mozzarella con Carrozza**

*Served with a spicy Pomodoro Sauce*

**Mozzarella**

*On French bread with red and yellow peppers*

**Scallops Seviche**

*Lime marinated deep-sea scallops with red pepper confetti*

**Mozzarella Diana**

*Fresh buffalo mozzarella with sundried tomato and basil on rounds*

**Ripe Melon Slice**

*Wrapped in thinly sliced Prosciutto*

**Pencil Thin Garden Asparagus**

*Wrapped in thinly sliced Prosciutto*

**Tartlet Shell**

*Filled with fresh basil ratatouille*

*Or southwestern chicken salad*

**Miniature Quiche Lorraine**

*Baked to golden in Tartlet shells*

**Tiny New Potato**

*Filled with rich sour cream and topped with black caviar*

**Golden Potato Pancake**

*Offered with rich sour cream or apple sauce*

**Spinach and Cheese Strudel**

*Baked in flaky Phyllo dough triangles*

**Vegetable Dumpling**

*With Oriental sauce*

**Brie**

*With walnuts wrapped in phyllo*

**Duck Breast on French bread**

*With raspberry ginger sauce*

**Vegetable Spring Rolls**  
*With oriental dipping sauce*

**Prosciutto Pinwheels**  
*Prosciutto rolled in fresh mozzarella*

**Mini Bilini**  
*With crème Fraiche, caviar and salmon*

**Pepper Jelly Cheesecake**  
*On small crackers*

**Risotto Balls**  
*Served with Pomodoro sauce*

**Miniature Eggplant Crisps**  
*Goat cheese, roasted wine tomatoes and basil*

**Olive Tapenade**  
*On Toast Points*

**Tuna Tartar**  
*Orange zest, mint and wasabi, served on potato wedges*

**Polenta Diamonds**  
*Grilled and presented with a Honey Glazed Walnut*

**Salmon**  
*On black bread with dill*

**Mini Beef Kabobs**  
*Grilled with assorted vegetables*

**Baby Spare Ribs**  
*Teriyaki ginger sauce*

**DESSERT**  
Miniature pastry, brownies  
fresh dipped seasonal fruit and  
Hot beverages and fountain soda.

**LIQUOR NOT INCLUDED**

**\$29.95 Per Person**  
**18% Service Fee, 7% Sales Tax**

## Cocktail Display Stations are Priced on Request

*Our cocktail buffets are beautifully arranged and garnished  
With whole fruits, breads and dips  
(Set menu selection of foods may vary)*

### A Beautiful Harvest and Tuscan Display Station

A garden of whole and cut vegetables, International and Domestic Cheeses, Seasonal Fruits  
Grilled Vegetables, Roasted Artichoke, Roasted Peppers, Olives, Tomatoes and Mozzarella, Assorted Italian Meats,  
Focaccio breads/flat breads, Bruschetta.

### Seafood Bar

Displayed on a bed of glistening snow Jumbo Gulf Shrimp, Snow Crab Claws, Littleneck Clams, Blue point Oysters and Smoked Scallops, Italian Seafood Salads, all offered with cocktail sauce, lemon wedges and oyster crackers

### Stir Fry Station

Your wok master will sauté your choice of Boneless Chicken Breast, Jumbo Gulf Shrimp, Tender Bay Scallops, Sirloin Strips of Beef

With a colorful array of oriental vegetables in a soy and scallion sauce offered with a fluffy brown rice pilaf

Served with egg rolls and dumplings

### Crepe Station

Thin light crepes made with your Guests choice of

Broccoli & Mushrooms Mornay  
Breast of Chicken Pistachio  
Seasonal Fresh Fruit Crepes

### Bilini Bar

Authentic Russian buckwheat pancakes  
Topped with

Scotch Smoked Salmon, Red and Black Caviar and rich Sour Cream  
Presented with a Vodka display

### Antipasto Station

Imported Italian Delicacies  
Consisting of...

Smoked and stuffed Mozzarella, Italian Breads and sticks, Stuffed peppers, olives, Provolone and Imported meats.

### Carving Station

Your uniformed chef will expertly carve your choices of

Roasted Rare Tenderloin of Beef  
Sugar Cured Ham  
Roasted Vermont Turkey  
Pastrami or Corned Beef  
Salmon en Croat

### Pasta Sauté Station

Your pasta chef will prepare your freshly Made pasta selection and add the sauce of your choice of

Fancy Bow Ties, Rigatoni and Penne  
Offered with  
Seafood, Fileto di Pomodoro  
And Spicy Vodka sauces

### Exotic Mushroom Ensemble

Mushrooms of the world sautéed in  
Fresh herbs and extra virgin olive oil  
Shitake, Portobello, Cremini,  
And Oyster Mushrooms

Served over polenta with grilled Arugula and  
Puttanesca Sauce

### Grilling Station

The finest meats and seafood grilled to order...  
Spring Baby Lamb Chops, Filet Mignon,  
Tender chicken breasts and Jumbo Gulf Jumbo Gulf Shrimp  
Offered with grilled vegetables

### Mini Deli Station

Pastrami  
Corned Beef  
Turkey  
Roast Beef  
Sliced to order on  
Assorted Breads

## CORPORATE DINNER BUFFET

Monday through Thursday evenings  
For your three hour event

Tri Colored Salad  
with balsamic vinaigrette

Beef Bourgenione

Penne with Vodka sauce

Chicken Francese

Tilapia Oreganato

Grilled Vegetables

Rosemary Potatoes

### DESSERT

Mini European Pastry

Cookies

Hot beverages and fountain soda

\$31.95 Per Person  
18% Service Fee,  
7% Sales Tax

**CORPORATE SERVED SIT DOWN DINNER**

**Monday through Thursday evenings**

**For your three hour event**

Tri Colored Salad  
with dried cranberries,  
walnuts and balsamic vinaigrette dressing

Bow Tie Pasta  
with asparagus and sundried tomatoes  
in a light sauce

**ENTRÉE**

*please select one*

Roasted Chicken	\$33.50
Chicken Picatta, Francese, Marsala	\$34.75
Tilapia Oreganato	\$34.75
Grilled Salmon	\$36.50
Flounder stuffed with crab meat	\$35.00
Filet Mignon, sliced	\$44.00

grilled vegetables  
mashed garlic potatoes

**DESSERT**

Mini European Pastry

Cookies

Hot beverages and fountain soda

18% Service Fee,  
7% Sales Tax



## CORPORATE BREAKS

### Intermission

Fresh popcorn  
Boxes of Cracker Jacks  
Assorted mini candy bars  
Soft drinks and bottled water  
Freshly brewed coffee, decaf and tea  
\$8.50 Per Person

### Cookie Monster

Chef's selection of homemade cookies  
Individual whole, skim and 2% milk  
Fountain soda and bottled water  
Freshly brewed coffee, decaf and tea  
\$10.50 Per Person

### Lucky Dog

All beef hot dogs  
Potato chips  
Sauerkraut, chili and diced onions  
Fountain soda and bottled water  
\$12.95 Per Person

### Power Break

Assorted Nutri-Grain snack Bars  
Whole and Sliced Fruit  
Individual yogurt  
Assorted PowerAde, soft drinks  
Bottled water and fruit juice  
\$9.50 Per Person

### Good Humor

Assorted Ice cream novelties  
Fresh dipped seasonal fruit  
Fountain soda and bottled water  
Freshly brewed coffee, decaf and tea  
\$9.95 Per Person

### At the Border

Warm yellow corn tortilla chips  
Chilled fresh salsa  
Guacamole, black beans and fixings  
Fountain soda and bottled water  
\$10.95 Per Person

### Who's Counting?

Rich and Delicious Bananas Foster Station  
Fresh sliced bananas, brown sugar,  
butter and rum cooked to perfection served atop  
french vanilla ice cream  
\$9.95 Per Person

18% Service Fee,  
7% Sales Tax

## FULL DAY CORPORATE SERVICE

### Early Morning Breakfast

Choice of Two chilled juices  
Orange, Cranberry, Grapefruit, Apple and Tomato  
Bottled Water  
Hot and cold Breakfast cereals  
Whole and sliced fresh fruit and berries  
Chef's assortment of fresh baked breakfast breads  
Pastries and bagels  
Butter, honey, assorted jellies and preserves  
Fresh brewed coffee, decaf and tea

### Mid Morning Break

Assorted Whole Fruits, Granola Bars  
Fresh brewed coffee, decaf and tea  
Bottled water

### Lunch

#### SALAD AND SOUP

*please select two*

Chef's soup of the day  
Chilled tortellini salad  
Fresh cubed fruit salad  
Red skin potato salad  
Traditional Caesar salad  
Tomato, basil and mozzarella salad

#### WITH

Thinly sliced deli meats and cheese, including;  
turkey breast, pastrami, roast beef, ham, American,  
Swiss and cheddar cheese  
Assorted sliced breads and kaiser rolls  
Crisp lettuce, sliced tomatoes, bermuda onions,  
kosher dill pickles, mayonnaise, creamed horseradish,  
dijon and yellow mustard

### DESSERT

Chefs' selection of assorted cakes and pies

### Mid Afternoon Break

Assorted homemade cookies, brownies, individual mini candy,  
Assorted milks, hot beverages, fountain drinks and bottled water

### All Inclusive

\$59.50 Per Person

18% Service Fee, 7% Sales Tax

CORPORATE  
SUMMER FUN BARBECUE  
(on our grounds)

Hamburgers

Hot Dogs

Grilled Chicken

Spare Ribs

Cole Slaw

Potato Salad

Cucumber Salad

Grilled Vegetable Kabobs

Corn on the Cob

Potato Chips

Apple Pie and Brownies

Watermelon (in season)

Hot beverages, fountain drinks and bottled water

Plastic and paper ware

\$33.50 Per Person

18% Service Fee,

7% Sales Tax

MANY OTHER MENU CHOICES AVAILABLE

(prices and menus available for off-premise events)

## CORPORATE BEVERAGE PRICING

### Open Bar

Unlimited Premium liquors  
Straight or mixed drinks

#### WINE

Cabernet sauvignon, chardonnay, merlot  
and white zinfandel

#### BEER

Bud light, Budweiser, Coors, Heineken  
corona, non-alcoholic beer,  
fountain drinks and sparkling water

\$12.95 Per Person for the first hour  
\$4.95 Per Person for each additional hour

---

### Tropical Bar

Frozen Pina Colada, Rum Runner  
Planters Punch, Blue Hawaiian  
Alabama Slammer, Mai Tai  
Frozen Strawberry Daiquiri  
Frozen Margarita, Blue Whale  
Flying Hawaiian

\$12.95 Per Person for the first hour  
\$2.95 Per Person for each additional hour  
**\$7.50 Per Person (with the complete open bar)**

---

### GUEST BAR

Cocktails \$5.00  
Domestic Beer \$4.00  
Bottled Water \$3.00

Martini's/Cosmopolitans \$7.50  
Wine (bottle) starting at \$18.00  
Soft Drinks (pitcher) \$7.50

House Wine \$5.00  
Imported Beer \$5.00  
Soft Drinks \$2.00

Open Beer/Wine/Soda Bar  
\$8.50 Per Person for the first hour  
\$3.00 Per Person for each additional hour

Bartender fee for Guest bar is \$95.00 for Three Hours

18% Service Fee, 7% Sales Tax

## ADDITIONAL CORPORATE SERVICES

### ADDITIONAL CORPORATE SERVICES

#### Video

40" Flat Digital TV \$395 (includes DVD and VHS)  
27" Color Monitor \$125  
Add: VHS video + \$50  
Add: Cable TV hookup (Grand and Board rooms only) +\$50

Color LCD Video/Data projector w/DVD, VHS \$450 with cart  
Add: Sound + \$200  
Add: Cable TV hookup (Large format in Grand Ballroom only) + \$150

Add: DVD + \$100 Add: VHS + \$100  
VHS Camcorder \$175  
Video Wall Call for Quote  
Other Video projectors Call for Quote

#### Projection

Overhead Projector \$45  
35mm Slide projector with 4-8" lens and tray \$45  
Add: Wireless remote control \$35  
2" Rear-projection lens \$20  
35mm Xenon slide projector \$200  
35mm Audio-viewer \$50

#### Screens

6' Tripod screen \$30  
(other screens available)

Meeting Room Fees  
May apply and  
Are priced upon request

#### Computer and Office Equipment (all priced upon request)

The *Omni* at Mountain Lakes Corporate Business Center is equipped with wireless internet service (hookup per note book is priced upon request)

**WE REQUIRE THAT YOU BRING IN YOUR NOTEBOOKS AND SOFTWARE AT LEAST 48 HOURS PRIOR TO YOUR EVENT START TO DETERMINE SYSTEM COMPABILITY.**

IBM Compatible Personal Computers  
Multi-scan monitors  
Printers  
Wireless note books

Computer Projectors  
Copy machine  
Fax machine  
Other computer peripherals

#### Labor

Set-up/breakdown and operations times(all labor at 3 hour minimum) priced accordingly

#### \$75 Per Hour

#### Availability

Please check availability upon booking event. Lead time is necessary for many items.

#### Audio

The *Omni* at Mountain Lakes Corporate Business Center is wired for overhead background music in every room at no charge. Our staff will gladly adjust the sound to suit your needs.

Sound System Package (available):  
Includes 2 speakers with stands, power amp, EQ and 16-channel mixer \$350

#### For use in any room

ALL MICROPHONES COME WITH OVERHEAD BUILT IN SPEAKER SYSTEM (per room):  
Microphone \$125 (hard wired)  
Wireless Microphone \$150  
Lapel microphone WIRELESS \$175

Mono cassette recorder \$75  
Stereo cassette recorder \$75  
Multi-disk cd player \$75

#### Lighting

Follow spot \$150 Plus \$75 per hour for operator

#### THE GRAND BALLROOM

Is equipped with a complete theatrical stage lighting system for the stage. Technician fees are \$75/hour for a minimum of 3 hours.

#### Meeting Aids

Flipchart Package:  
Includes hardback easel, pad and 3 markers \$30  
Hardback easel \$11  
Flipchart pad \$13  
Flipchart makers (each) \$2  
Tripod easel (for signs) \$12  
3'x5' Corkboard \$30  
3'x5' Whiteboard with markers \$55 (on easel)  
Laser pointer \$50  
Teleprompter Priced on request  
Speaker phone \$60 + cost of call  
Shure teleconference system priced upon request  
Walkie-talkie \$60 ea  
5'x7' STAGING (4 available)  
12" high, carpeted and skirted \$75 each section  
Exhibit booth draping Priced on request  
Podium \$100

#### Accessories

Skirted projector stand, 34", 42" Cart \$30  
Single AC extension cord \$5  
Quad AC extension cord \$10  
Multiple-outlet power strip \$15  
Copies .15 ea, faxing .25 ea + cost of call



(BAFO)

## Lodging Rates

Provide prices for lodging below. All prices for lodging must be submitted on this price sheet. Prices submitted on any other format will be non-responsive and will not be eligible for award considered. Duplicates of this sheet may be made if necessary.

**Provide below the following**

- Standard lodging rates
- Best and final Offer (BAFO)
- Discount off of original bid price

10% Discount

[illegible]

BAFO or Discount

**ALL PRICES MUST BE SUBMITTED ON THE ABOVE PRICE SHEETS. ANY OTHER RICE SUBMISSION WILL NOT BE ACCEPTED AND THE BID PROPOSAL WILL BE DEEM NON-RESPONSIVE AND NOT ELIGIBLE FOR AWARD CONSIDERATION.**